

### Dinner Menu

Food may contain traces of nuts, dairy, and other allergens. Please always inform your server of any allergies, restrictions, or preferences.

An auto-gratuity will be applied to the final bill for groups of 6-9 (18%) for groups of 10+ (20%)

(Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially for individuals with certain medical conditions.)







#### • NON ALCOHOL •

Cold Pressed	\$12
Green apple / Red app	ole / Orange

Coconut Water \$7

Soft Drink \$4

Club Soda / Ginger Ale / Sprite / Coke / Coke Zero / Diet Coke / Nestea Thai Iced Tea \$8

Thai iced tea with whipping cream

Sparkling Water \$7
Perrier 330 ml

Green tea \$4 Jasmine tea \$4 Ginger tea \$4

BEERS • ALCOHOL •	Pint	Pitcher
Singha	\$9	\$25
Asahi	\$9	\$25
Pilsner Urquell	\$9	\$25
WHITE WINE	Glass 6 oz	Bottle 750 ml
Demetra Falanghina 2021	\$18	\$65
Reif Chardonnay 2023	\$14	\$50
Volratz Riesling 2021	\$17	\$62
Riesling Schloss Neuweier	\$17	\$62
RED WINE	Glass 6 oz	Bottle 750 ml
Reif Estate Pinot Noir 2021	\$14	\$50
Silvia Cellars Cabernet Sauvignon 2019 🗷	\$18	\$65
L'aura Chianti Classico 2022	\$19	\$70

#### • OTHER SPIRITS

Vodka 1 oz.	\$9	Long Island	\$18
Gin 1 oz.	\$9	Espresso Martini	\$16
Rum 1 oz.	\$9	Margarita	\$16
Tequila 1 oz.	\$9	Mojito	\$16











#### · COCKTAIL ·

#### Saffron \$23

Mezcal 2 oz, orange liquor 0.5 oz, agave syrup, mango juice, passionfruit juice, lime juice, and tabasco

#### Vermilion \$25

White rum 2 oz, peach liquor 0.25 oz, dragon fruit juice, rosemary syrup, soda water

#### Verdant \$19

Bourbon 1 oz, Matcha infused bourbon 1 oz, angostura bitter and yuzu syrup

#### Marmalade \$24

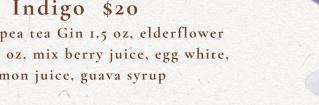
Malibu 3 oz, pineapple juice, rose water, mixed citrus, syrup, coconut water

#### Azure \$19

Cachaca rum 1.5 oz, Coconut rum 0.5 oz, Blue Curação 0.5 oz, coconut cream, coconut water, lime juice

#### Indigo \$20

Butterfly pea tea Gin 1.5 oz, elderflower liqueur 0.5 oz, mix berry juice, egg white, lemon juice, guava syrup



### **CHRISTMAS** DRINK

Candy cane \$18 Gin 1 oz., Triple sec 0.5 oz., Santa's secret ingredients.













#### · APPETIZER ·

Mushroom Spring Rolls \$13 @
Char sui sauce, taro, cucumber, dark soy vinaigrette

Tuna Ceviche \$17 ) Northern-style larb spice, Thai herbs, fresh vegetables

Fried Tofu, Corn, Taro \$14 @ Peanut, tamarind sauce

Pan-Roasted Shishito \$14 **JD E G** Shishito peppers, young coconut meat, crispy banana, fried garlic

Shrimp Pa Tong Goh \$16
Chinese donut, sweet potato sauce, fresh-pickled cucumber

Pork Ribs with Spicy Tamarind Sauce \$16 DD @ Chile-garlic tamarind sauce, Thai basil







#### · SALAD ·

Green Goddess of Le Lert Salad \$15 

Baby romaine, spinach, green apple, nori, mushroom furikake, garlic-tofu dressing

Miang Khum Citrus Salad \$17 🔗

Betel leaves, pomelo, romaine, cashew nuts, coconut, lime, sun-dried shrimp, ginger, sweet pepper, red onion, Asian pear, miso-soy-coconut dressing

Yum Moo Yoh \$17

Thai ham, salted egg yolks, red onion, sawtooth coriander, seaweed noodles, sweet corn, tomatoes, fermented fish sauce-lime dressing

Yum Oyster \$20 DD P

Lemongrass, red onion, mint, sawtooth coriander, cilantro, lime leaves, fried shallot, baby romaine, roasted chile paste-lime dressing



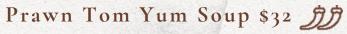


# Dinner

#### · SOUP ·

Super Pa Loh \$28

5-spice-simmered pork belly, soy-pickled boiled eggs, tofu, spicy holy basil-cilantro caramelized coconut sugar soup, served with rice on the side



Straw mushroom, lemongrass, kaffir lime leaves, galangal, roasted chile, cilantro, lime, served with rice on the side



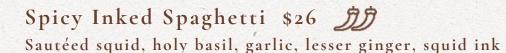
#### • MAIN COURSE •

Pad Thai Classic \$19

Pad Thai Prawn \$26 P

Pad Thai Chicken \$26 P

Rice noodles, dried radish, tofu, red onion, dried shrimp, bean sprouts, Chinese chives, peanuts (Pad Thai Classic does not contain meat, but it includes dried shrimp.)



Roasted Eggplant Holy Basil \$26 @ カラ

Stir-fried beef, fried egg, jasmine rice, garlic-chile-lime fish sauce



#### Grilled Pork Jowl \$21

Jaew sauce, eggplant relish, sticky rice, fresh greens

Roasted Chicken Wing \$23

Jaew sauce, eggplant relish, sticky rice, fresh greens

Beef Fried Rice \$26

Herb-infused tallow, crispy shallot, garlic-chile-lime fish sauce





# Dinner

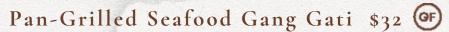
#### · MAIN COURSE ·

Seafood Tom Yum Fried Rice \$29 @ 25

Tiger prawns, black mussels, scallops, fish roe, tom yum sauce

#### Duck Confit Red Curry \$28 🞯

Thai eggplant, pea eggplant, tomatoes, lychee, Thai basil, kaffir lime leaves, served with rice on the side



Young coconut, grachai (fingerroot), ginger root, kale, Thai basil, masago, kaffir lime leaves, lemongrass, crispy fish skin, served with rice on the side

#### Braised Ribs Mussamun \$30 🕞

Mixed potatoes, lotus root, lotus seeds, longan fruit, onions, cucumber relish, served with rice on the side

Vegetable Gang Garee \$27 Ø 6

Grilled cauliflower, enoki mushrooms, butternut squash, mixed potatoes, lotus root, lotus seeds, longan, onions, and cucumber relish, served with rice on the side



#### • DESSERT •

Mango Sticky Rice \$17 @@@

Rose coconut sticky rice, fresh mango, pandanous-pistachio white chocolate, jasminecoconut milk sauce, butterfly pea rice cracker

#### Pink Tres Leches \$18

Sala flavored tres leches cake, vanilla bean iced sweetened milk, brown butter corn flake crumble, toasted hazelnut, cotton candy \*contains alcohol if flambe



